Firex Baskett

mixing boiling pan

FIREX

Share the taste

QUALITY IN QUANTITY

The production of quality food in quantity's.
For more then 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.
FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.
Meeting the demanding quality requirements, with particular emphasis on solidity and functionality.
The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.
Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high preforming, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.
Staying true to excellent recipes consistently, limitlessly.
In professional kitchens the world over.
The same quality replicated.

Any type of cooking in perfect harmony, a new benchmark thanks to Baskett.

Delicate technology
Guaranteed by Firex.
Baskett is the pan with mixer for catering industry that offers the possibility of creating endless recipes, in a simple way and with a perfect and automatic mixing of the ingredients. Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring.
An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.

Taste engineers for a balanced cuisine.

Baskett is the versatile pan with mixer. Made entirely in stainless steel, it is available in many different versions different and can be equipped with a number of accessories to match all expectations. Even those of the most demanding chefs.

lid
light and stable

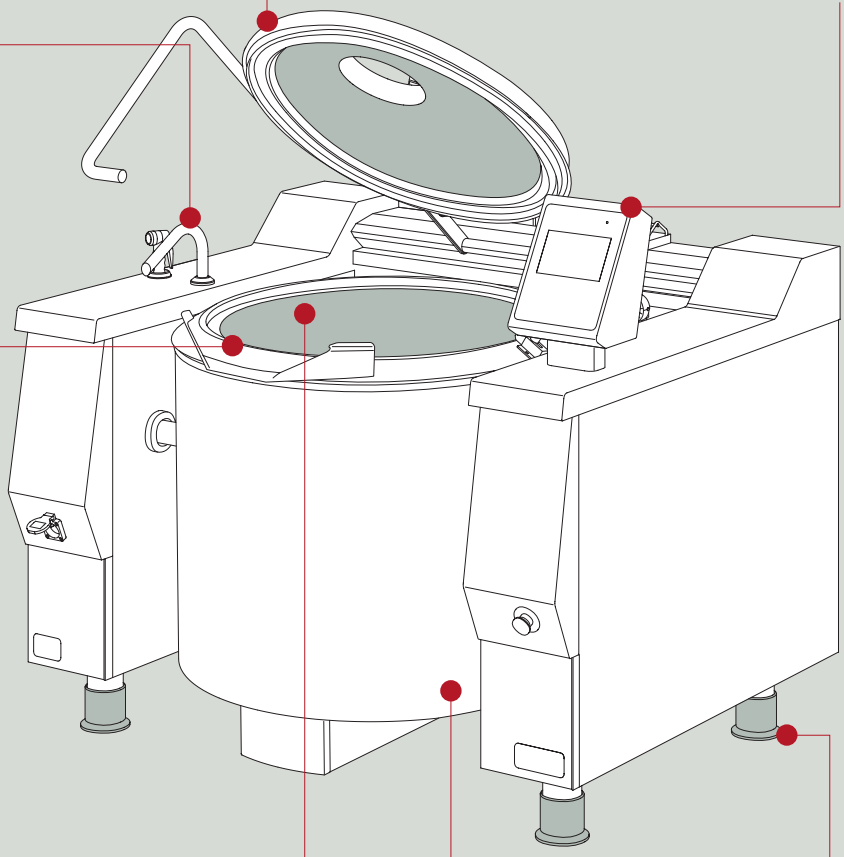
The insulated lid in AISI 304 has a double wall, balanced by gas springs. It can be equipped with an inspection window with safety grille to check and add ingredients while cooking.

FTC
the simplicity of a touch

A practical and intuitive last generation touch controller for setting and adjusting every function of the kitchen equipment in which it is installed.

tap
easy to use

An electronic litre meter controlled by the FTC board allows you to add the amount of hot or cold water needed for the recipe. The convenient tap will only allowwater to be loaded when positioned correctly.



inside the double-jacket
the gentleness of bain-marie

Steam is created in the double-jacket to allow delicate cooking of the food. It is easy to set the temperature of the heating surface, the product and the cooking times.
The Cook & Chill option includes the set-up for cooling and allows you to lower the temperature of the freshly cooked product.

mixer
combination of tradition and technology

The mixer guarantees great autonomy in the management of food cooking. Rotation occurs in both directions, with continuous or alternating operation, with speed and time adjustable from the control panel. The mixer is equipped with pom scrapers, and is removablefor cleaning purposes.

pan
practicality of use

Tilting tank in AISI 316 specific for handling acidic products, with motorised front axle tilting.

feet
stable support

Height adjustable AISI 304 stainless steel feet forlevelling.

● **80 litres version available**

○

●

wheels
dynamic practicality

The wheels offer the possibility to move the machinery and to be able to reconfigure
the kitchen space according to needs.

●

discharge valve
made entirely of stainless steel

Butterfly or ball valve, useful for the drainage of liquid or semi-liquid products, or for connection to automatic dosing systems.

○

drainage hole hermetic closure
cap

When the drain valve is not necessary, the cap guarantees the hermetic closure of the pan preventing product residues from remaining in blind spots.

○

full flow
flush valve

Valve that allows drainage of products with large particulates and prevents it from remaining in blind spots, guaranteeing that all the product is processed uniformly.

○

lid hole with grill

The practical opening allows you to check the cooking of the product or to add ingredients, without the need to completely opening the lid.

●

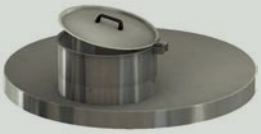
shower head
always on hand

For machine cleaning.

○

lid with hopper
addition of ingredients
with the lid closed

It is characterised by its wide opening which facilitates the addition of ingredients with closed lid during the processing.



○

plug socket

For an electrical connection always at hand.

○

SCT2
predisposition for cooling
inside the double-jacket

This technology makes possible to circulate mains water and/or cold water,
from an existing circuit, inside the heating double-jacket. The equipment is supplied
with connections for the entry and exit of the cooling water and with the “Cook” and “Chill” selection controls.
Times and temperatures achievable depend on the type of processingmand water temperature circulating inside the double-jacket.
This system is designed, in particular, for processing liquid products.

The taste you want, wherever you want it.

From northern Europe to south-east Asia via South America, Baskett is the spokesperson of a unique food culture in the world. Designed and built entirely in Italy, the bratt pan interprets a new way of cooking for the catering industry by offering chefs in every professional kitchen the possibility of preparing each recipe replicating the quality and unique taste of each individual preparation. In genuine Italian style.

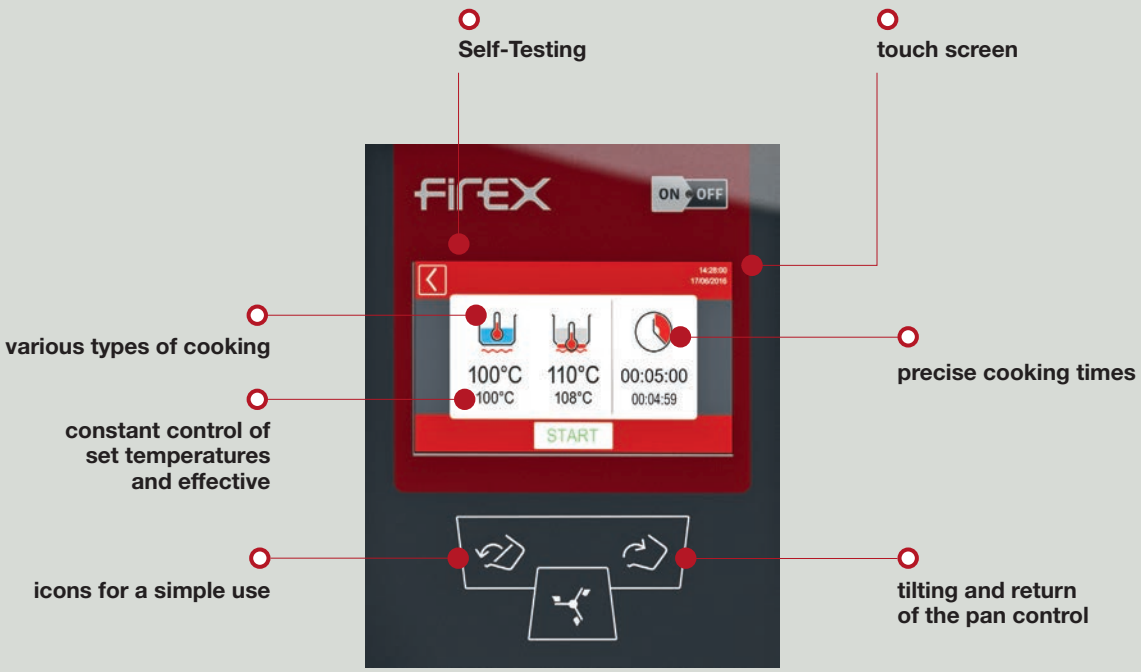
Each mixture has its own cooking method.

With Baskett, balanced preparations are made thanks to the possibility of cooking with bain-marie, respecting the nutrients of foods and the most delicate mixtures that cannot cope with extreme heat variations. The indirect steam heating and subsequent cooling (Cook & Chill system) is particularly suitable for processing liquid dishes such as sauces, soups, and creams. The presence of the mixer, also reduces the need for manual work and even allows you to cook pasta, rice, boiled meat and vegetables perfectly.

Some Baskett applications
-
soups
polenta
puddings and jellies
béchamel sauce
vegetable creams
boiling of legumes
sauces
mashed potatoes
rice

Programmability and standardisation of the result.

With the FTC (Firex Touch Control) control board, you can set any type of cooking and programme the preparation of the dishes in a few seconds.
FTC is simple, intuitive and safe.



Manufacturing features

- 7” touch-screen
- Creation and editing of cooking programs, each of which is multi-phase
- Cooking in Manual mode
- Multilingual message setting
- Easy to understand and use
- It guarantees to set cooking times and extremely precise temperatures from 50°C to 100°C
- Possibility to carry out cooking and cooling of the product inside the pan thanks to the SCT2 cooling system (optional), then COOK & CHILL, available in versionswith mixer
- Automatically checks and restore the water level inside the double-jacket
- Allows you to select the quantity of litres of water to load, if cold or hot up to 90°, and then loads automatically

Checks 2 different standard temperature probes: in the bottom and in the pan in contact with the product for the most delicate or special cooking

- Allows you to start the cooking process on a specific date and time
- Displays simple messages and icons for proper and safe use
- Explains clearly if there is an alarm and to which internal component refers to
- USB connection
- Settings of different units of measure (°C / °F; Litres / gallons; etc)
- Setting of mixing programmes
- Setting of clockwise / anticlockwise rotation speed
- Adjustment of the mixing times and pause.

FIREX
ON OFF
14:28:00
17/06/2016
100°C
100°C
110°C
108°C
*
00:05:00
00:04:59
START

3 heating systems: gas, electric and steam.

Baskett is available in three versions depending on the type of heating needed for the preparation of the various dishes.

baskett PR
80 . 105 . 130 . 180 . 250 . 320 . 500 litres

Model	dimensions mm	mixer torque * nm	cooking pan volume total lt	cooking pan dim. pan mm	gas version 220-240V 1N 50 Hz power gas kw	electrical version 380-415V 3N 50/60 Hz power electrical kw	electrical version 380-415V 3N 50/60 Hz mod. M V/Hz	steam version 220-240V 1N 50 Hz capacity steam kg/h
CPE 080 V1	1080x715 h. 940	133	80/91	600 Ø h. 370	-	16	16.6	-
PR 105 V1	1355x1200 h. 1285	126	105/120	600 Ø h. 465	25	18	18.6	45
PR 130 V1	1355x1250 h. 1285	126	130/145	600 Ø h. 555	30	24	24.6	50
PR 180 V1	1455x1310 h. 1285	126	180/200	700 Ø h. 565	40	32	32.6	60
PR 250 V1	1555x1390 h. 1285	252	242/264	800 Ø h. 575	48	36	37.5	80
PR 320 V1	1655x1490 h. 1285	252	300/325	900 Ø h. 575	48	36	37.5	95
PR 500 V1	1755x1650 h. 1485	308	470/500	1000 Ø h. 700	58	36	38	110

Mixer speed: 12 ÷ 40 rpm.
Double-jacket pressure 0.5 bar
available at 1.5 bar for electric and steam models.

* mod M (with mixer)

gas

Heating takes place by means of high-performing stainless steel tubular burners. The ignition and monitoring of the flame is automatic, without pilot burner. Heating is controlled by the electronic board with automatic insertion of the minimum at 2°C before the set SETPOINT.

electrical

Heating is controlled by the electronic board with thermocouple system to guarantee precise detection and a high reaction speed of the heating system. It takes place through armoured resistances in INCOLOY-800 alloy.

steam

the steam is generated from an external line and is injected directly in the double-jacket. The electronic board and a throttle valve allow cooking adjustment.

Heating times 20 ÷ 90 °C
with closed lid and electric models

model	load 50% min.	load 75% min.	load 100% min.
80	17	23	29
105	20	27	33
130	20	27	33
180	21	28	35
250	25	34	42
320	29	39	49
500	40	60	75

Cook and Chill.

"What are the benefits of the C&C system?"

- **Streamlining of work processes**
  . the process of food production no longer depends on meal times, th erefore it can be spread evenly throughout the day and week, avoiding busy and quiet periods typically connected with these times
  . the processing can also be done according to type of dish, by planning to cook similar products on the same day that results in maximising the productivity of each machine
  . efficient usage of raw materials: reduced raw material wastage, optimisation of supplies and stock, and production of semi-finished products
  . optimal usage of equipment: it is possible to make the best use of the equipment available thanks to fewer cooking cycles

- **Food products produced with the cook and chill system have greater nutritional and organoleptic qualities than those produced with the hot-hot system**

- **Healthiness of the product: bacterial growth at temperatures between +10°C and +65°C is reduced to a minimum due to the rapid temperature drop**

- **It extends product life without the addition of preservatives.**

CPE080M

PR...

PR...M

Your Baskett.

Customise the pan according to your needs, choose the accessories for your Baskett.

● **80 litres version available**
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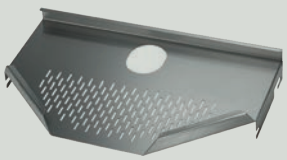
●

strainer
complete drainage of liquids

Practical help for the separation of the product from the cooking liquids. It fits easily on the upper part of the pan and remains firmly attached to the machine for the complete drainage of liquids.



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additional mixer
for creams

This accessory has been designed and manufactured to optimise the blending and dispersion of powders to create sweet and savoury creams.

○

additional mixer
for mashed potatoes

The mixer for mashed potatoes has more blades, both vertically and horizontally, to better break up the solid parts.

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additional mixer
for soups

The helix shape allows to keep the typical particulates of soups suspended and therefore optimise the blending during cooking and greater homogeneity in the liquid/solid rate.

FKL

Firex Kitchen Lab
is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes.
Training courses for chefs, food technologists and pastry chefs are also held in this area.
We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department.
In a separate room dedicated to show room, all machine models of the range are exposed.

Firex
Share the taste

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